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| **Olive Bread**  Serves: 24 – 30 tastes  Source: Bread from around the world, Ingram & Shapter | |
| **Ingredients**  425g white bread flour  75g wholemeal flour  10g dry yeast  1 teaspoon salt  1 & ½ cups lukewarm water  1 & ½ tablespoons olive oil  (extra oil for brushing)  ½ cup pitted mixed olives | **Equipment**  Measuring scales  Measuring cups and spoons  Large and medium mixing bowls  Wooden spoon  Measuring jug  Baking Paper  Oven trays  Knife |
| **What to do:**   * Cover 2 baking sheets with baking paper * Gently combine yeast, oil and warm water in a medium bowl. Set aside for 10 minutes until foamy * Mix the flour and salt together in a large bowl, and make a well in the centre * Pour in the yeast mixture, and mix to combine. * Tip the dough on to a work surface and knead for 10 minutes, or until the dough feels smooth. * Place the dough in a lightly oiled bowl, cover with cling wrap and leave it to rise – for about an hour. * Preheat oven to 200 degrees * Turn the ball of risen dough onto the work surface sprinkle over the olives, and knead to combine. * Divide into 6 even portions (mini loaves). * Form each portion into a slightly oval shape. Place each mini loaf of dough on the baking trays, lined with baking paper * Using a sharp knife, make 6 deep cuts in the top of each loaf, gently push the cut sections over a little * Cover with a clean tea towel and allow to rise for 20 minutes * Bake in the oven for 20 minutes – or until lightly browned. Bread should sound hollow when tapped on the base. Serve. | |